

COAST
COOK
CATCH
EAT



TOP 10% OF RESTAURANTS
WORLDWIDE



GLOWBAL RESTAURANT GROUP

Glowbal Restaurant Group is all about a more satisfying restaurant experience - on every level. Here you are truly our guest, and taken care of at every moment. In every last one of our locations, in all their variety, that feeling is there.

GLOWBAL

COAST

Italian
Kitchen

BY ITALIAN KITCHEN
TRATTORIA

BLACK+BLUE

ROOF

RILEY'S
FISH & STEAK

GLOWBALGROUP.COM



coast

1054 Alberni Street, Vancouver | 604 685 5010

Coast is where fresh British Columbia seafood dazzles! The freshest fish, succulent shellfish and the most colossal seafood towers are here, with the rarest, perfectly prepared oysters nestled in beds of ice, waiting for you. This is BC's best seafood, and offers true West Coast dining, flashy and fun for every mood and every occasion.

SPECIALTIES

Fresh seafood, oysters, mussels, clams, fish and chips, sushi

WINES

Italy, California, France, Spain, boutique British Columbia wineries



Exquisitely fresh and perfectly prepared, our menu reflects the love we have for all the best foods from all the best places.

Coast is Vancouver's premier destination for fresh, West Coast seafood served in a modern, chic setting. Celebrated for its vibrant energy and refined yet approachable style, Coast offers the perfect backdrop for unforgettable events and celebrations.

"This is the kind of place where guests come together to share oysters, crack into crab claws, and toast over seafood towers that always make a statement," says proprietor Emad Yacoub. "It's about exceptional seafood, lively atmosphere, and creating memorable moments."

At the 24-seat Oyster & Chowder Bar, chefs shuck fresh Atlantic and Pacific oysters to order and prepare signature favourites like Dungeness crab cakes, whole lobsters, rich chowders, and sushi. Guests can also indulge in the signature colossal seafood towers, a highlight praised by reviewers, or opt for premium cuts of beef for a perfectly balanced menu.

The expansive dining room features sleek, contemporary design with warm coastal accents, striking a balance between sophistication and comfort. The dynamic O Lounge brings a playful buzz to any event, anchored by a live-action sushi station where chefs craft intricate rolls and nigiri in full view, a favourite feature for receptions and cocktail parties.

Upstairs, the mezzanine level offers a more intimate experience, with two private dining rooms — The Port Room and The Starboard Room — ideal for corporate dinners, milestone celebrations, and private events.

Whether you're hosting a lively cocktail reception, an elegant sit-down dinner, or a seafood feast to impress, Coast delivers an experience defined by energy, flavour, and Vancouver's signature style — a place to remember and return to often.

awards & accolades

2004

Best New Restaurant in British Columbia
Restaurant Food & Service Association

Best New Restaurant
Vancouver Magazine

Best New Restaurant
Georgia Straight

2005

Wine Spectator Award of Excellence

2006

Best Design, Best Seafood, Best Regional
Vancouver Magazine

Wine Spectator Award of Excellence

2007

Most Memorable Meal, Seafood
WHERE Magazine

Wine Spectator Award of Excellence

2008

Wine Spectator Award of Excellence

2009

Best in Competition
International Interior Design Association

Award of Excellence
Interior Designers Institute of BC

Wine Spectator Award of Excellence

2010

Reader's Choice Best West Coast

2011

Reader's Choice Best West Coast and Seafood

WHERE Vancouver
Where to Dine Vancouver Awards

2012

Best Fish/Shellfish Restaurant
Golden Plate Awards

2013

Best Seafood in Vancouver
WestEnd Vancouver Restaurant Awards
(reader's poll)

Best West Coast
WHERE to Dine Awards

Wine Spectator Award of Excellence

Trip Advisor Award of Excellence

2014

Golden Plate Awards
Best Seafood

Vancouver Magazine Awards
Best Seafood Honorable Mention

Les Clefs d'Or
Canada Silver Service Award

Best West Coast Cuisine
WestEnd - Best of the City

Best Service
WestEnd - Best of the City

Best Seafood
WestEnd - Best of the City

Award of Excellence
Wine Spectator

Award of Excellence
Trip Advisor

2015

Award of Excellence
Wine Spectator

Best Seafood Restaurant
Readers Choice | Vancouver Courier

Award of Excellence
Trip Advisor

2016

Best Fish/Shellfish
Golden Plate Awards

Best Seafood
Golden Plate Awards

Top 10 Seafood Cuisine
TripAdvisor

Top 10 Seafood Cuisine
Opentable

Award of Excellence
Wine Spectator

Gold | Best Seafood
WestEnd Best of the City

Gold | Best West Coast
WestEnd Best of the City

2017

Certificate of Excellence
Trip Advisor

Award of Excellence
Wine Spectator

2018

Certificate of Excellence
Trip Advisor

Award of Excellence
Wine Spectator

2019

Certificate of Excellence
Trip Advisor

Award of Excellence
Wine Spectator

2020

Best Restaurant for Seafood
Golden Plate Awards

2022

Top 10% Of Restaurants Worldwide
Trip Advisor

2023

Top 10% Of Restaurants Worldwide
Trip Advisor

2024

Best Seafood
Golden Plate Finalist

Top 10% Of Restaurants Worldwide
Trip Advisor

2025

Silver Award of Excellence
DiRöNA

Best Seafood
Golden Plates Award Nominee

Top 10% Of Restaurants Worldwide
Trip Advisor

2026

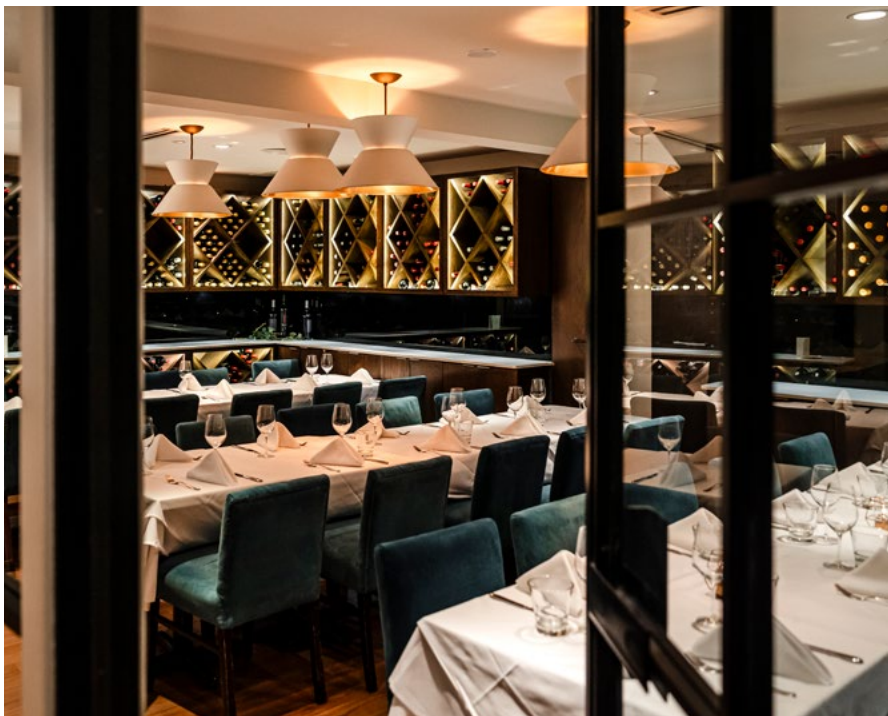
Reader's Nominated Best Sushi
Vancouver Magazine Awards

Judged Division Finalists Best Sushi
Vancouver Magazine Awards

Best Restaurant Group
Golden Plates Finalist

Best Restaurant - Seafood
Golden Plates Finalist

Best Fish & Chips
Golden Plates Finalist



EVENTS & PRIVATE DINING



Whether you are looking for a private dining room, lounge space or a cocktail reception area, Coast Restaurant is an excellent choice for your special occasion – comfortably holding anywhere from 10 to 260 guests.

AREA	SEATED	STANDING
BUYOUT	260	284
PORT ROOM	30	25
STARBOARD ROOM	20	-
OAK ROOM	16	16
O LOUNGE	52	90
THE MEZZANINE	118	150

**BUYOUT
AVAILABLE**

*BUYOUT COST CONTINGENT ON DAY OF
THE WEEK AND TIME OF THE YEAR*

VIRTUAL TOUR

BOOKING POLICY

Set menus for groups over 12 guests. 50% deposit required. Guarantee number of guests due 72 hours before event. 18% gratuity applicable.



MEZZANINE



THE PORT ROOM



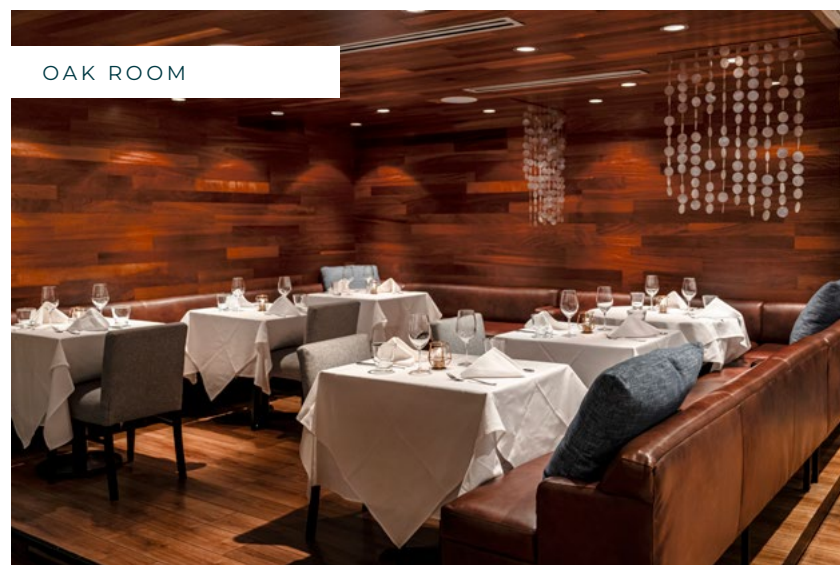
OAK ROOM



THE PORT ROOM



OAK ROOM



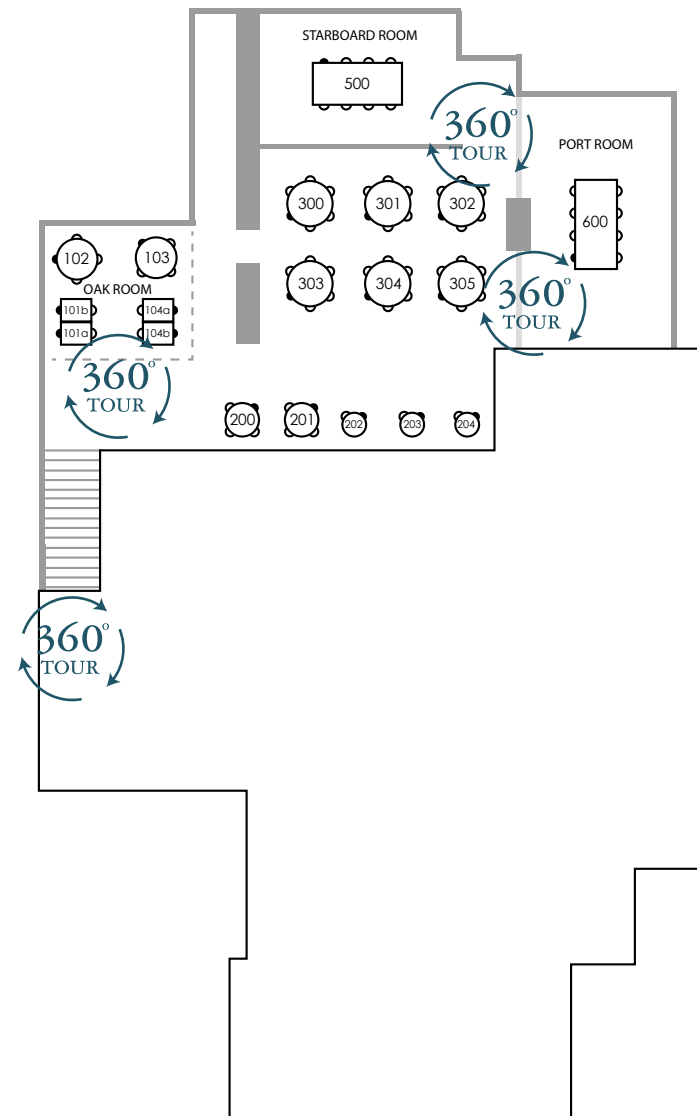
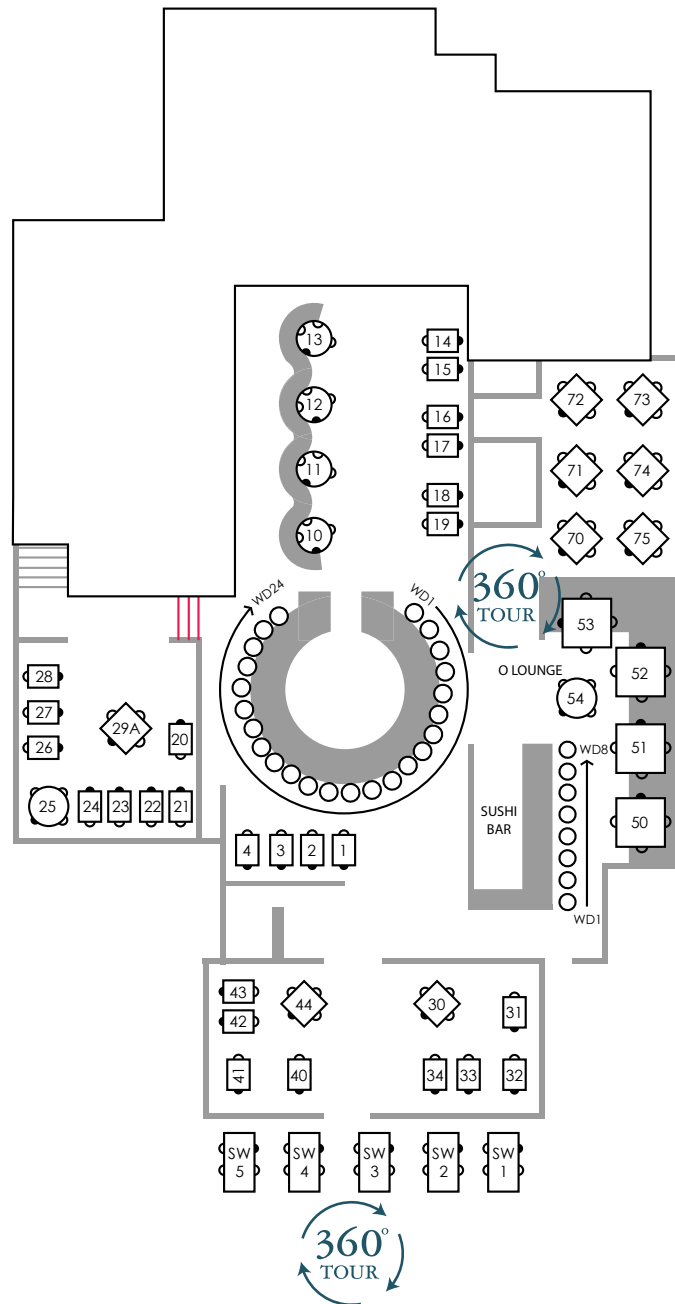
O LOUNGE





THE STARBOARD ROOM







PREMIUM SUSHI BOX

PREMIUM SUSHI BOX

\$159 | PICKUP ONLY | SERVES 4-6

Handcrafted by our award-winning Sushi Chefs at Coast, this sushi box highlights the finest, seasonally sourced ingredients, perfect for office parties and celebrations.

1 Dynamite Roll
tempura prawn, spicy mayo, avocado

2 Garden Roll
yam tempura, avocado, inari
cucumber, shiso, chili crisp

3 Torched Sablefish Oshi
pressed sablefish, miso mayo,
shiso, sweet soy

4 Spicy Bluefin Tuna Roll
sesame ginger chili sauce, green onion

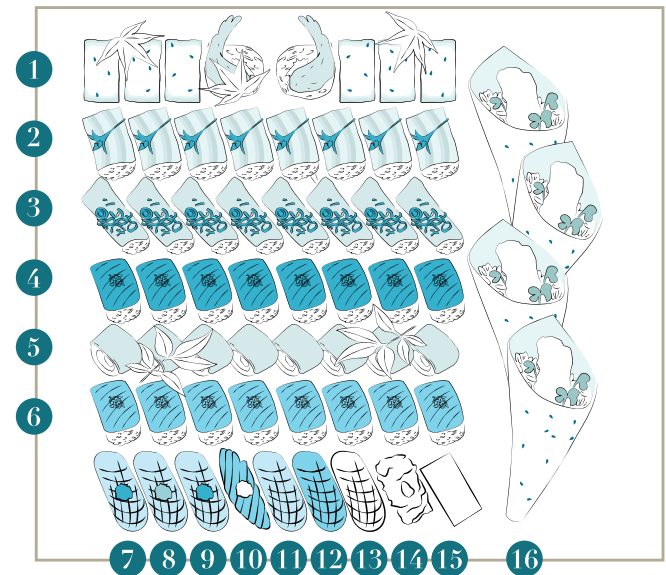
5 Mango California Roll
crab, black tobiko, chili thread

6 King Salmon Roll
snow crab, avocado, tobiko
soy reduction

Signature Nigiri (9pcs)

- 7** akami / bluefin tuna
- 8** toro / fatty tuna
- 9** shiro maguro / albacore tuna
- 10** masunosuke / king salmon
- 11** hamachi / yellowtail
- 12** madai / japanese sea bream
- 13** hotate / scallop
- 14** uni / hokkaido sea urchin
- 15** tamago / sweet egg omelette

16 Fish & Chip Cones
tempura cod, yuzu tartar sauce
crispy potato



Please allow 24hrs notice | Complimentary delivery within one block of Coast Restaurant (1054 Alberni St) with a minimum purchase of \$318.

Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish and shellfish. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.
The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

An aerial photograph of a coastline, showing dark, rocky land and lighter, sandy or pebbly areas. A large white circle is centered over the image, containing the text. The background image has a fine, diagonal line pattern overlaid on it.

COAST

GROUP

MENUS

2026



LUNCH A \$49

+ Tax and Gratuity

APPETIZER

New England Chowder

clams, bacon, roasted vegetables

- or -

Caesar Salad

romaine hearts, bacon, croutons, parmesan

ENTRÉE

Fish & Chips

2 pc cod, coleslaw, potato fries, tartar sauce

- or -

Forno Roasted Chicken

potato rosti, asparagus, red wine jus

- or -

Mushroom Risotto

roasted mushrooms, truffle tapenade, parmesan

- or -

Sushi Plate

feature maki roll, salmon sashimi
crispy prawn tempura
spinach gomaе

LUNCH B \$58

+ Tax and Gratuity

APPETIZER

Lobster & Corn Bisque

roasted corn, ginger, brandy & chili cream

- or -

Beet Salad

arugula, roasted beets, goat cheese
pistachio, balsamic glaze

ENTRÉE

King Salmon

herbed mashed potatoes, broccolini
lemon beurre blanc

- or -

Forno Roasted Chicken

potato rosti, asparagus, red wine jus

- or -

Mushroom Risotto

roasted mushrooms, truffle tapenade, parmesan

DESSERT

Warm Banana & Coconut Butter Cake

crème anglaise, berries

LUNCH C \$78

+ Tax and Gratuity

APPETIZER

Dynamite Roll

tempura prawn, spicy mayo, avocado

- or -

Burrata Salad

heirloom tomatoes, red onion, herb buttermilk

- or -

West Coast Crab Cake

dungeness & rock crab, herb mayo, cucumber, dill

ENTRÉE

Miso Marinated Sablefish

broccolini, cabbage, shimeji mushroom, dashi broth

- or -

Canadian Prime 10oz Striploin

potato purée, baby heirloom vegetables, red wine jus

- or -

Ricotta Gnocchi

pesto, sundried tomatoes, asparagus, lemon

DESSERT

Buttermilk Panna Cotta

marinated strawberries, fresh berries, raspberry sauce

DINNER A \$79

+ Tax and Gratuity

APPETIZER

New England Chowder

clams, bacon, roasted vegetables

- or -

Caesar Salad

romaine hearts, bacon, croutons, parmesan

ENTRÉE

King Salmon

herbed mashed potatoes, broccolini, lemon beurre blanc

- or -

Forno Roasted Chicken

potato rosti, caramelized carrot purée
asparagus, red wine jus

- or -

Mushroom Risotto

roasted mushrooms, truffle tapenade, parmesan

DESSERT

Warm Banana & Coconut Butter Cake

crème anglaise, berries

DINNER B \$95

+ Tax and Gratuity

APPETIZER

West Coast Crab Cake

dungeness & rock crab, herb mayo, cucumber, dill

- or -

Coast Roll

lightly torched salmon, scallop, crab
spicy mayo, tobiko, green onion

- or -

Burrata Salad

heirloom tomatoes, red onion, herb buttermilk

ENTRÉE

Grilled Jumbo Tiger Prawns

herbed mashed potatoes, broccolini, lemon beurre blanc

- or -

Canadian Prime 10oz Striploin

potato purée, baby heirloom vegetables, red wine jus

- or -

Ricotta Gnocchi

pesto, sundried tomatoes, asparagus, lemon

DESSERT

Dark Chocolate Bar

fresh berries, feuilletine crunch

Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish and shellfish. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.

The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

DINNER C \$110

+ Tax and Gratuity

Fresh Baked Dinner Rolls
salted whipped butter

APPETIZER

Jumbo Tiger Prawn Cocktail
cocktail sauce

- or -

Wagyu Beef Carpaccio
black pepper crusted, horseradish aioli, capers
arugula, shaved parmigiano

- or -

Lobster & Corn Bisque
roasted corn, ginger, brandy & chili cream

ENTRÉE

Miso Marinated Sablefish
broccolini, cabbage, shimeji mushroom, dashi broth

- or -

Canadian Prime 8oz Tenderloin
truffle whipped potatoes, baby carrots, asparagus, red wine jus

- or -

Lobster Rigatoni Pomodoro
onion confit, pecorino, chilies

- or -

Spinach Ricotta Cannelloni
truffle bechamel, mozzarella

DESSERT

Warm Banana & Coconut Butter Cake
crème anglaise, berries

- or -

Apple Caramel Cheesecake
caramelized apple, caramel sauce

DINNER D \$130

+ Tax and Gratuity | Minimum 12 people

Fresh Baked Dinner Rolls
salted whipped butter

TO START

Coast Chilled Seafood Platters
oysters, tiger prawns, scallop ceviche, ahi tuna poke
marinated mussels & clams, dungeness crab salad, lobster salad
fresh lemon & house-made dips

NEXT

Signature Sushi Platters
spicy ahi tuna roll, salmon avocado roll, mango california roll
sashimi - albacore tuna, king salmon, ahi tuna

ENTRÉE PLATTERS

Canadian Prime Striploin | King Salmon
Jumbo Tiger Prawns | Ricotta Gnocchi Primavera
signature brussels sprouts, herbed mashed potatoes, broccolini

Family-Style Caesar Salad
romaine hearts, bacon, croutons, parmesan

DESSERT PLATTERS

Apple Caramel Cheesecake
caramelized apple, caramel sauce

Yuzu Lemon Tart
lime Chantilly cream, strawberry sauce

Dark Chocolate Bar
fresh berries, feuilletine crunch

SERVED
FAMILY
STYLE

Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish and shellfish. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.

The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

ADD ONS

Fresh Baked Brioche Bread | \$12 each

whipped butter, capers, red onion

Fresh Shucked Oysters | \$45 per dozen

yuzu mignonette, cocktail sauce, fresh horseradish

Sushi Tile | \$20 per guest

coast signature selection of nigiri & maki premium local and imported fish

3 pcs nigiri (salmon, albacore tuna, hamachi) | 2 pcs spicy tuna maki | 2 pcs yam tempura roll

Charcuterie & Cheese Board | \$24 per guest

selection of local & imported meat & chesse, chutney, pickled vegetables, house bread

=

Deluxe Sushi & Seafood Tower | \$225 per tower

east coast oysters*, atlantic lobster, tiger prawns, scallop ceviche

salmon poke, tuna gomaae, marinated mussels & clams, dungeness crab salad

lobster & prawn salad

sashimi - hamachi, king salmon, albacore, bluefin tuna

california roll & king salmon roll

Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish and shellfish. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.

The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.



CANAPÉS

CANAPÉS

Mushroom Arancini \$5

truffle aioli

Burrata Crostini \$4

heirloom tomato, pesto

Steak Tartare \$6

brioche bread, cured egg yolk

Steak Bites \$6

grilled beef striploin, horseradish aioli

Aburi Salmon Roll \$4

avocado, miso mayo, rayu, garlic chili oil

Prawn Cocktail \$6

cocktail sauce, romaine lettuce

Seared Scallops \$5

butternut squash purée, crispy prosciutto

Fish & Chip Cone \$5

tempura cod, japanese tartar sauce

Crab Cake \$7

herb mayo, pickled cucumber

Crispy Oyster \$5

miso mayo, micro greens

Fried Lobster Mac & Cheese Bites \$6

chive aioli

Coconut Shrimp \$6

curry & cumin marinated cucumber tzatziki

Mushroom Pâté Crostini \$5

wild mushrooms, fig, balsamic glaze

Artichoke Strudel \$5

filo pastry, caramelized artichoke, asparagus, black garlic sauce



FOOD STATIONS

FOOD STATIONS

Fresh Shucked Oysters* | \$18 per guest

yuzu mignonette, cocktail sauce, fresh horseradish

Seafood Paella* | \$24 per guest

Minimum 24 guests

saffron rice, lobster, calamari, prawns, mussels, sausage

Charcuterie & Cheese | \$18 per guest

selection of local & imported meats & cheese, chutney
pickled vegetables, house bread & crackers

Mushroom Risotto | \$16 per guest

roasted mushrooms, truffle, porcini mushroom sauce, parmesan

Assorted Mini Coast Desserts | \$12 per guest

butter cakes, caramelized yuzu tart, new york cheesecake
dark chocolate bar, macarons

Sushi Station | \$20 per guest

ASSORTED ROLLS

spicy ahi tuna roll, salmon avocado roll, coast california roll

NIGIRI

ahi tuna, tiger prawns, hamachi, king salmon

SASHIMI

albacore tuna, king salmon, ahi tuna

CARVING STATIONS

Salmon Wellington* | \$24 per guest

mushroom duxelles, crêpe, puff pastry, béarnaise

Prime Tenderloin* | \$33 per guest

fresh rolls, horseradish, hot mustard, red wine jus

Prime Striploin* | \$28 per guest

fresh rolls, horseradish, hot mustard, red wine jus

* Chef Manned | \$250 labour charge per Chef | for 3 hours

Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish and shellfish. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.

The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.



GLOWBAL RESTAURANT GROUP

BOOK WITH US

604 685 5010 | SALES@GLOWBALGROUP.COM

BOOKING REQUEST

GLOWBAL

COAST

Italian
Kitchen

BY ITALIAN KITCHEN.
TRATTORIA

BLACK+BLUE

ROOF

RILEY'S
FISH & STEAK

Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish and shellfish. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.

The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.